

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

U.S. DEPARTMENT OF AGRICULTURE

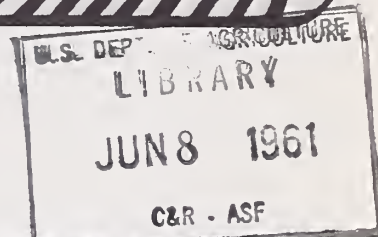
Office of Information

Picture Story No. 97

April, 1956



1.914
P3P58
Cop 2



Fifty Years of MEATS WITH APPROVAL



This is the 50th year since American consumers first saw the little round purple stamp with the words "U.S. INSP'D & P'S'D" on the larger meat cuts in the market. The stamp is placed on meat passed by the Meat Inspection Branch of the U. S. Department of Agriculture. It is an assurance that the meat comes from healthy animals and is clean, wholesome, and free from adulteration.

N-17267



Federally inspected canned, frozen, and other processed meat and meat food products, including frozen meat dinners, meat pies, and patties, have the same Federal inspection assurance printed on the label of each container. Meat packers and processors cooperate in giving consumers this assurance by working closely with the Federal Government.

N-17273



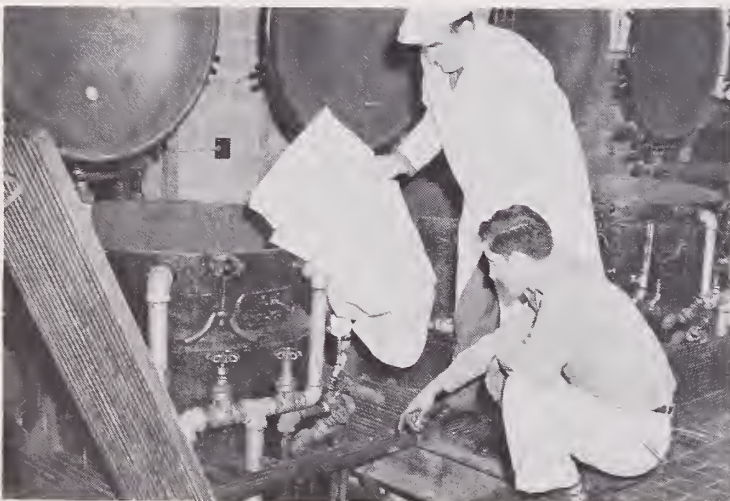
Meat inspection by the Federal Government began in the days when the pompadour was the hair fashion and working women wore long trailing skirts, as in this picture taken in a meat canning plant about 1906. On June 30 that year, Congress passed the law requiring Federal supervision of the cleanliness and wholesomeness of meat sold in interstate or foreign commerce.

1862-C



Today, about 80 percent of the commercial production of our meat and meat food products is Federally inspected. In clean, modern coolers all over the country, wholesome meat carcasses, bearing the round purple stamp, are destined to reach our tables as roasts, chops, or stews.

BN-2016



As the first step in meat inspection, specialists in plant construction and equipment check details of sanitary arrangements of plants where animals are to be slaughtered and meat processed. Plants that qualify for Federal inspection have plenty of hot water under pressure; they have good lighting, ventilation, and drainage; and they are constructed and equipped so that they are easy to keep clean.

N-17264



Only healthy animals are passed by the Federal meat inspector. Unfit animals are tagged "U. S. Condemned" and cannot be used for food. Those about which there is doubt are tagged "U. S. Suspect". Suspects are slaughtered separately and given special attention before they are rejected or passed. All slaughtering operations are under the supervision of veterinarians.

N-17259

Inspection after slaughter is highly important. The Federal inspector first examines the head, glands, and organs of the animal for evidence of abnormalities. Then he carefully examines by sight and touch each half of the split carcass as it moves along the inspection line. During the past year Federal inspectors inspected the slaughtering of over 100 million meat animals.

N-17254



The purple stamp of approval is placed on several areas of each carcass, passed by the inspector as "clean, wholesome, fit for human food." The fluid for the meat inspection stamp is prepared from harmless ingredients so the stamp need not be removed before the meat is cooked.

N-17253



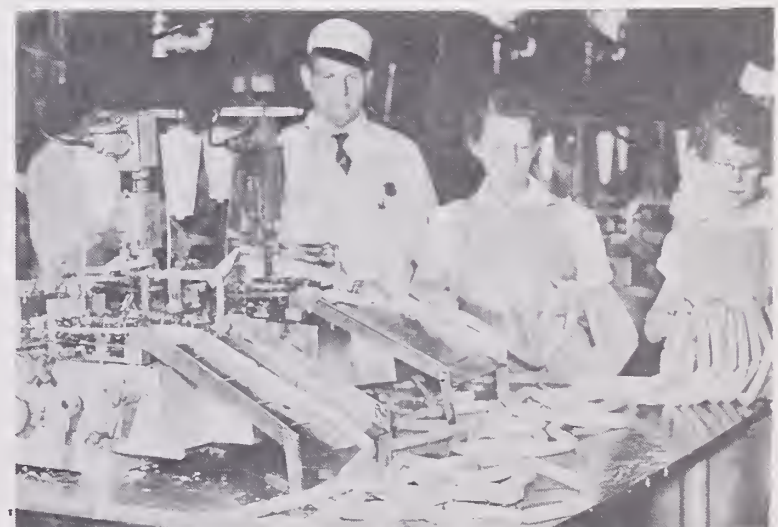
Curing, canning, freezing, or other processing of meat and meat products are supervised by Federal meat inspectors. Here, inspector checks the internal temperature of hams to be sure they have been heated high enough to destroy any live trichinae that may be present. Pork or products containing pork, customarily eaten without cooking, such as hams, frankfurters, dry sausage; Canadian-style bacon, may be safely eaten without further cooking, if prepared under Federal meat inspection.

BN-2022



All ingredients that go into the preparation of meat food products or materials that may come in contact with meat are tested for purity and wholesomeness before they can be used in Federally inspected plants. Conditions under which these products are prepared are also supervised. For example, the temperature, ventilation, and lighting of rooms where meat and meat food products are handled or stored are carefully controlled.

BN-2025



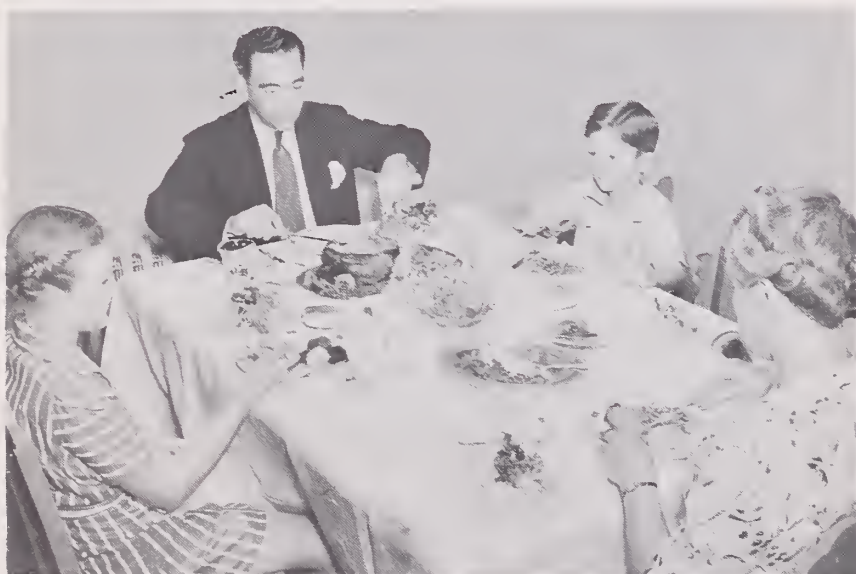


Labels for use on the container or wrapper of a meat product are reviewed and checked for accuracy. Those that are approved tell exactly what is in the can or the package. If a mixed meat product contains cereal, dry milk, or other ingredients permitted by law, the label so states. Products labeled "Pure Pork" or "Pure Beef" contain just that.

N-17225

Chemical and other laboratory tests are made to see that the fat and moisture content and other permitted substances are as stated on the labels of meat and meat food products. From time to time inspectors pick up samples of these foods in processing plants for such tests.

11983-A



Whether we eat at home or out, we can eat our nutritious meat meals with confidence. The cooperative efforts of the Federal meat inspection service and the meat packer or processor assure us that our meat supply is clean, wholesome, free from adulteration, and truthfully labeled.

CG-623

Glossy photographs, 8" x 10", of this series are free to newspapers and magazines on request to the Photography Division, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Please mention negative number of the photograph when requesting prints.